



FRIEDMANS
APPLIANCE

WOOD  STONE

HEARTH OVEN COOKING CLASS



PANEER TIKKA & TANDOORI CHICKEN

Paneer Tikka

Ingredients (serves 4):

- 500g paneer (1-inch cubes)
- 1 cup plain yogurt
- 1 tbsp ginger-garlic paste
- 1 tsp red chili powder
- 1 tsp garam masala
- 1 tbsp lemon juice
- 1 tsp salt
- Skewers

Cooking Instructions:

- Mix yogurt, spices, lemon, salt for marinade.
- Coat paneer, marinate 30 minutes.
- Skewer and bake at 600°F for 8 minutes, turning once, until charred

Tandoori Chicken

Ingredients (serves 4):

- 4 chicken thighs
- 1 cup yogurt
- 1 tbsp ginger-garlic paste
- 1 tsp red chili powder
- Salt

Cooking Instructions:

- Marinate chicken in yogurt mix for 1 hour.
- Skewer and cook at 600°F for 12-15 minutes, turning, until charred and juicy.